

MENU

C O P A

C A B A N A

DRINKS

RED WINE

Pinot Noir, Konzelmann | Niagara \$13 gls | \$49 btl
Merlot, The velvet Devil | Washington State \$13 gls | \$53 btl
Malbec, Finca La Florencia | Argentina \$15 gls | \$55 btl
Chianti DOCG, Sensi | Italy \$15 gls | \$55 btl
Chianti DOCG, Duca de Saragnano | Italy \$53 btl
Syrah, Les Jamelles | France \$55 btl
Toscana Governo, Duca di Saragnano | Italy \$61 btl
Ripasso Della Valpolicella, DOC Feudi San Pio | Italy \$63 btl
Monastrell and Syrah, Demuerte | Spain \$65 btl
Chianti, Classico Sensi | Italy \$67 btl
Cabernet Sauvignon, Marlo Cellars | Sonoma, California \$67 btl
Rioja, Senerio De Pecina Crianza | Spain \$69 btl
Pinot Noir, Carmel Rd | California \$71 btl
Tempranillo Touriga, Miolo Seleção | Brasil \$71 btl
Bordeaux, Chateau Roudier, AOC Montagne | France \$83 btl
Barbera D'Alba, DOC Brame Superiore | Italy \$89 btl
Piastraia, Michele Satta | Italy Amaronne, Valpantena | Italy \$91 btl
Amarone, Valpantena | Italy \$91 btl
Cabernet Sauvignon, Rutherford Ranch | Napa Valley \$97 btl
Barolo, Marchese di Barolo | Italy \$100 btl
Cabernet Sauvignon, Two Sisters | Niagara \$120 btl
Brunello, Silvio Nardi | Italy \$129 btl
Barolo, 460 Casina Bric 2012 | Italy \$151 btl
Cabernet Sauv., Rutherford Ranch Reserve | Napa Valley \$155 btl
Cabernet Sauv., Caymus Vineyards | Napa Valley \$170 btl
Chateaufeuf du pape, Valmont De Peronny | France \$175 btl
Brunello di Montalcino, Corte De Ventì DOCG | Tuscany \$180 btl
Amarone, La Dama | Italy \$185 btl

WHITE WINE

Pinot Grigio, Fontamara | Italy \$12 gls | \$47 btl
Pinot Grigio Veneto IGT, Sensi | Italy \$12 gls | \$47 btl
Sauvignon Blanc, Kim Crawford | New Zealand \$13 gls | \$48 btl
Sauvignon Blanc, Seival | Brasil \$13 gls | \$48 btl
Sauvignon Blanc, Lunardi | Italy \$13 gls | \$48 btl
Reisling, Konzelmann | Niagara \$14 gls | \$49 btl
Chardonnay, Morgan Bay | California \$14 gls | \$49 btl
Moscato, Zebo Pellegrino | Italy \$15 gls | \$51 btl
Moscato, Jacob's Creek | Australia btl 52
Pinot Grigio, Armani | Italy \$57 btl
Sauvignon Blanc, Tinpot Hut | New Zealand \$61 btl
Gavi di Gavi, Marchese di Barolo | Italy \$63 btl

BLUSH WINE

Rosé, Primaronda | Italy Rosé, Juliette | France \$12 gls | \$51 btl
Rosé, Juliette | France \$12 gls | \$55 btl
Rosé, Whispering Angel | France \$75 btl

SPARKLING & CHAMPAGNE

Prosecco Vescovi \$12 gls | \$53 btl
Miolo Seival Brut \$65 btl
Moët & Chandon \$145 btl
Veuve Cliquot \$153 btl
Dom Perignon \$385 btl

COCKTAILS SIGNATURE

COPA COLADA 2oz 18
Capt. Morg. White Rum, Coconut Cream, Pineapple Juice
CARNAVAL 2oz 16
Ketel One Vodka, Pineapple Juice, Lime, Toasted Coconut
MANGO MULE 2oz 15
Ketel One Vodka, Mango Juice, Ginger Beer, Lime, Bitters
SOL MARGARITA 1.5oz 16
Sombra Mezcal, Passion Fruit, Lime, Cane Sugar, Wildfire Bitters
COPA SOUR 1.5oz 13
Tanqueray No.10 Gin, Guava, Lemon, Cane Sugar, Copa Bitters
ELDERFLOWER DAQUIRI 2oz 12
Capt. Morg. White Rum, St. Germain, Lime, Cane Sugar
KETO BREZZE 1.5oz 14
Ketel One Cucumber & Mint Vodka, Coconut Water, Açai Powder

CLASSICS COPA STYLE

CAIPIRINHA 1.5oz 13
Cachaça, Lime, Sugar ask for variations
MOJITO 1.5oz 13
Bacardi White Rum, Lime, Mint ask for variations
RIO MANHATTAN 1.5oz 14
Crown Royal, Dry Vermouth, Copa Bitters, Cane Sugar
SUMMER NEGRONI 2oz 14
Tanqueray Flor de Sevilla, Aperol, Dry Vermouth
BOM FASHIONED 2oz 17
Zacapa 23 Rum, Copa Bitters, Cane Sugar

SANGRIA

GLASS 12 | PITCHER 45

SPARKLING

PROSECCO, ST. GERMAINE, JUNIPER BERRY, CLOVES & BERRIES.
MANGRIA

RED WINE, BRANDY, GRAND MANIER, NUTMEG, CLOVES & MIXED FRUIT.

GIN ROSÉ

ROSÉ WINE, GIN, THYME & BERRIES.

BRAZILIAN

WHITE WINE, CACHAÇA, GUARANA & CITRUS FRUIT.

CLASSIC RED

RED WINE, BRANDY, COINTREAU, FRESH HERBS, SPICES & MIXED FRUIT.

CLASSIC WHITE

WHITE WINE, TRIPLE SEC, FRESH HERBS, SPICES & MIXED FRUIT.

BEER

BY BOTTLE

CANADIAN 7

COORS LIGHT 7

BUDWEISER 7

PERONI 8

BIRRA MORETTI 8

MGD 8

CORONA 8

STELLA 8

HEINEKEN 8

BONESHAKER IPA 8,50

FOOD

UNLIMITED TASTING MENU

\$60 PER PERSON
\$35 CHILDREN
3yrs - 11yrs

*menu items subject to availability, based on supply.
*drinks not included *taxes not included
*gratuity will be added to all bills (18%)
*prices are subject to change on Holidays and special days

D | has dairy **P** | has pork **S** | has seeds
G | has Gluten **N** | has nuts **V** | Vegan
E | has eggs **SHELL** | has shellfish **GF** | Gluten Free

CHEF'S SPECIALTIES

Made to order. (included)

Braised beef with cassava puree D | G

Charcuterie board D | G | P

Fried pita with hummus G | S

Feijao tropeiro. pinto beans, cassava flour, bacon G | P | E

Fried smashed potatoes G | E

Brussel sprouts with pistachio G | N | V

Cauliflower with romesco sauce N | V | GF

DESSERT

Mini churros D | G | E

RODIZIO GRILL

SKEWER

Picanha Brazil GF

Prime Rib with Cheddar D | GF

Parmesan Filet Mignon D | GF

Top Sirloin | GF

BBQ Rub Flank Steak G

Flank Steak GF

Garlic Sirloin Steak GF

Buttermilk Ribeye D | GF

Garlic Shrimp GF

Roasted Pineapple GF

TRAY

Piri Piri Chicken GF

Teriyaki Chicken GF

Striploin GF

Anticucho Filet Mignon GF

Ribeye GF

Beef Ribs GF

Skirt GF

Lamb GF

Salmon GF

Branzino GF

TABLE SIDES

An array of delicious sides served at your table

PASTA & HOT SIDES

Lasagna D | G | E

Penne with Shrimp and Scallops D | E | SHELL

Mac 'n' Cheese D | G | E

Creamed Corn D | G

SALADS

Caesar Salad D | G | E

Mixed Greens Salad V | GF

Greek Salad D | GF

Quinoa Salad D

TRADITIONAL DISHES

White Rice V | GF

Black Beans V | GF

Mashed Potatoes D | GF

Farofa GF

Brazilian Vinaigrette Salsa V | GF

Chimichurri V | GF

Red Chimichurri V | GF

FRIED

Fried Cassava V | GF

Sweet Potato Fries V | GF

French Fries V | GF

GRILLED VEGGIES

Carrots D | GF

Mushrooms V

Onions & Fennel V | GF

Squash S | V | GF

BAKERY

Cornbread D | G | E

Pao de Queijo (Brazilian Cheese Bread) D | E | GF

DESSERT

Orange Flan D | E | GF

Mixed Berry Cobbler D | G

Chocolate Brownie D | G | E

Vanilla Bean Gelato D | N